

*Les Amis d'Escoffier Society
of Southern California*

"Le Diner de Printemps"

*Restaurant Jaan
Raffles L'Ermitage Hotel*



23 Mai, 2002

For the Perfect Enjoyment of this Dinner...

KINDLY READ THE FOLLOWING DINNER RULES OF LES AMIS D'ESCOFFIER SOCIETY

The aim of Les Amis d'Escoffier Society is to bring together members of the culinary profession and loyal friends who appreciate

good food and good wines; men who believe in the adage "Live and Let Live;" men who place sincere friendship above all else.

Dinner Rules

The napkin must be tucked under the collar. Persons under the influence of liquor will not be permitted to sit at the table.

The wines, carefully selected to accompany and enhance the delicacy of each course, must be drunk during the course for which they are

intended. To enforce this ruling, the glasses, even if full, will be removed at the end of each course. Smoking is absolutely forbidden up to the time dessert is served. A person who smokes while eating does not deserve the title of "Gourmet."

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upon this delicate subject which everyone understands. Furthermore, at these dinner-meetings reference will never be made to the subjects of politics, religious beliefs, personal opinions of either members or guests irrespective of their profession or social status.

The Menu

The perfect planning of a menu which in itself is a summary of work and an expression of taste is more difficult to do than is generally understood. It is not a question of just listing a certain amount of dishes, but the task is to make the proper choice of food so as to create an orchestration of delicacy and flavor, which also applies to the wines served.

It can be said that the art of cookery is going through a test of survival due particularly to the lack of properly trained culinarians available and the high degree of commercialization in our kitchens.

These conditions, which are taxing the backbone of the food industry, are the "raison d'être" of Les Amis d'Escoffier Society Foundation, Inc. The writer firmly believes that the art of cookery is here to stay. People today are more aware of good food than ever and they know they are not always getting it. This alone augurs well for the future. Discrimination is an attribute of our palate which is giving us the sense of taste for the greatest enjoyment in life.

La Réception

Champagne Massé

Aumonière de Saumon Fumé

Tartare de Thon au Concombre et Soja

Millefeuille de Coquille St. Jacques aux Truffes

Chausson d'Écrevisse au Curry

Oeuf de Quaille en Brioche, Oscêtre d'Iran

Le Dîner

Chateau Lynch Bages Blanc, 1997

Truite Saumonée, Marinée au Citron Vert

Fournier Pouilly-Fume "Grand Cuvee," 1999

Crème de Céleri et Poire, Chair d'Oursin

Marcel Deiss Gewurztraminer "Bergheim," 1999

Selle de Lapin Braisé, Langue de Veau Acidulée

Gerin Condrieu "Coteau Loye," 1998

Homard de l'Atlantique Poelé,
Pelure de Foie Gras de Canard

Bertani Amarone, 1994

Rizotto de Cailles Fermières

Anne Francois Gros, Savigny-les-Beaune,
Guette, 1999

Plat de Côte Bourguignon et Saveurs de Reglisse

Chateau Carruades De Lafite, 1998

Petite Salade du Printemps et Chèvre Frais

Trio d'Agrumes, Granité au Fromage Blanc

Grand Marnier Centcinquantenaire

Beignet de Chocolat Amer,
Sauce au Caramel de Poire

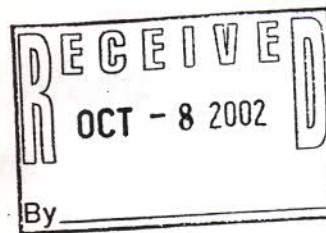


Directeur Général
Jack Naderkhani

Maitre D'Hotel
Albert Charbortneau

Chef de Cuisine
Bruno Lopez

Narrateur des Vins
Steven Slater



Les Amis d'Escoffier Society of Hawaii

Hawaii Chapter Officers

October 3, 2002

Rolf Winkler
RESIDENT
(808) 941-3055

Red Hellekes
VICE PRESIDENT
(808) 838-1232

Red Honda
SECRETARY, CHARGE DE PRESS
(808) 923-2311

Benson Lau
TREASURER
(808) 739-5606

Alfred Vollenweider
CHARGE DE MISSIONS
(808) 923-6201

Dear Les Amis d'Escoffier Society of Hawaii Member:

Hosting our autumn dinner will be the Sheraton Waikiki Hotel in the beautiful Niihau Room. Enclosed are the wine pairings and fabulous menu, which will be prepared by Executive Chef Daniel Delbrel.

This gala event will be held on Sunday, October 27, 2002. Champagne reception will begin at 6:30 p.m. Induction of new members will be at 7:00 p.m., with dinner to follow. As customary, attire is Black Tie with Ribbon.

Please submit your check of \$185 by October 19, 2002 to:

Benson Lau
1465 Alencastre St.
Honolulu, HI 96816

I am looking forward to seeing all of you for a very memorable dinner. Please feel free to bring a guest, space permitting, and your favorite jokes.

Hail the Les Amis d'Escoffier!

Aloha,

Rolf Winkler
President

Enclosures

Escoffier Dinner Menu

Niihau Room

*Le medallion de Foie gras frais saute
sur sa galette de pommes du Yukon
et sa marmelade d'oignons doux*

*Medallions of fresh Foie gras saute
galette of Yukon gold potato
sweet onion marmalade*

Homard aux truffles noire en gelee avec sa garniture
Lobster in black truffle with garniture

*Filet de Moi sauce Nantua
Fleurs de courgettes*
*Filet of Moi sauce Nantua
Zucchini flowers*

Sorbet au Marc de Champagne

*Supreme de pigeonneaux poele jus de Madere
Ragout de champignons des bois*
*Supreme of squab poele jus de madere
Ragout of woodland mushrooms*

*Joues de boeuf braisees a la lie de vin
Accompagniees de salsifis et gnocchi*
*Braised beef cheeks in red wine
Oyster vegetables and gnocchi*

*Gorgonzola sur sa salade frisee
Huile d'olive vierge et jus de citron*
*Gorgonzola cheese with curly endive
Virgin olive oil and fresh lemon juice*

Blanc manger aux fraises de Waimea
Blanc manger with fresh Waimea strawberries

Mignardises

Cafe The

Liqueurs et Cigares

Les Amis d'Escoffier Dinner Wine Menu

First Course	Medallions of Foie Gras Chateau Tirecul La Graviere, Cuvee Madame, Monbazillac 1997
Second Course	Lobster in Black Truffle Bernard Morey, Chassagne Montrachet 1er Cru, Les Baudines 1999
Third Course	Filet of Moi Trimbach Riesling, Cuvee Frederick Emile 1998
Fourth Course	Squab Dominique Laurent Nuits St. Georges 1er Cru "Les St. Georges" 1996
Fifth Course	Braised Beef Cheeks Chateau Cheval Blanc, St. Emilion 1995
Cheese Course	Gorgonzola Domaine Du Mas Blanc, Dr. Parce, Solera Hors D'Age
Dessert Course	Blanc Manger with Fresh Strawberries Moet & Chandon Nectar Imperial

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Les Amis d'Escoffier

Societee d'Hawaii

Presents

"Le Dinner d'Automne"

*Dans le Salon Niihau
de l'Hotel Sheraton Waikiki
En ce jour le 27 Octobre de l'an 2002*

6:30 pm Champagne Reception

** * * Canapes * * **

Pommery Brut Vintage 1992

7:00 pm Dinner

Hosted by:

William Hurley, Managing Director

Glen Shigeta, Director of Catering

Ted Inter, Banquet Manager

Daniel Delbrel, Executive Chef et sa Brigade

Brooke Tadena, Executive Sous Chef

Warren Uchida, Executive Sous Chef

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Menu & Wine

*Le Medaillon de Foie gras frais sauté
Sur sa galette de pommes du Yukon*

*Medallions of Fresh Foie gras sauté
Galette of Yukon Gold Potato
Chateau Tirard La Gravière, Cuvée Madame Monbazillac 1997*

*Homard aux truffes noire en gelée
Avec sa garniture*

Lobster in Black Truffle with garniture

*Filet de Morue sauce Nantua
Fleurs de courgettes*

*Filet of Morue sauce Nantua
Zucchini Flowers
Bernard Morey, Chassagne Montrachet 1er Cru, Les Baudines 1999*

Sorbet au Marc de Champagne

*Suprême de Pigeonnets Poêle jus de Madère
Ragoût de Champignons des bois*

*Suprême of Squab Poêle jus de Madère
Ragoût of Woodland Mushrooms
Dominique Laurent Nuits St. Georges 1er Cru "Les St. Georges" 1996*

*Joues de boeuf braisées a la lie de vin
Accompagnées de Légumes Frais et Gnocchi*

*Braised Beef Cheeks in Red Wine
Root Vegetables and Gnocchi
Chateau Cheval Blanc, St. Emilion 1995*

*Gorgonzola et sa Salade Fraîche
Huile d'olive vierge et jus de citron*

*Gorgonzola Cheese with Gaily Endive
Virgin Olive Oil and Fresh Lemon Juice
Domaine Nerleux Sauternes-Champagne "Clos Chatains" 1999*

Poire Belle Helene

*Pear Belle Helene
Moët & Chandon Nectar Imperial*

*Mignardises
Café The
Liqueurs et Cigars*

Les Amis d'Escoffier Society d'Hawaii

Les Officiers

Rolf Winkler
President

Fred Hellekes
Vice President

Fred Honda
Secretary/Charge de Presse

Benson Lau
Treasurer

Alfred Vollenweider
Charge de Mission



Les Amis d'Escoffier
Society of Colorado



Inaugural Induction Dinner
Monday, October 28th, 2002

Menu

RECEPTION

Billecart Salmon Grand Cuvee 1990
Magnum



TERRINE DE CANARD

Confit of Foie Gras, Gelee of Sauterne
Chateau D'Yquem 1995



FILET OF TURBOT GRENOBLOISE

Potato Galette, Brown Butter, Capers and Lemon
Riesling Spiegel, JP Dirlir 1998



LOBSTER FRICASSE

Black Truffles, Chanterelles and Chervil Coulis, Sauce Américaine
Fontaine Gagnard, Batard-Montrachet 1998



BREAST OF PIGEON

Crepe de Mais, Creamed Morels and Bordeaux
Romanee St Vivant, Joseph Drouhin 1999



NOISETTE OF CHEVREUIL POIVRADE

Potatoes Mousseline, Roasted Root Vegetables and Peppercorn Sauce
Chateau Le Conseillante, Pomerol 1996



TARTE CITRON

Citrus Fruits, Raspberry Coulis and Crostillant of Puff Pastry
Vouvray CuVee Constance, Huet 1997





KEVIN TAYLOR



Chef and restaurateur Kevin Taylor has won national acclaim for putting Denver on the culinary map. Taylor, a Colorado native, has dedicated more than 20 years to the study and art of cooking.

At age 15, chef Kevin began as an apprentice under the former chef of London's famed Savoy Hotel and for the past 25 years has been instrumental in molding Denver cuisine. Over the last 13 years, Taylor has focused on the success of his five Colorado restaurants.

In 1987, Taylor opened Zenith American Grill which received national attention and acclaim, catapulting him as one of Denver's premier chefs. In 1996, Zenith received a four star and four diamond rating and became the building block upon which Taylor's five current restaurants have been built.

Dandelion opened in Boulder in 1995 and Palettes at the Denver Art Museum was opened in 1997. In 1998, Taylor introduced Restaurant Kevin Taylor and Bistro jou jou in the luxury boutique Hotel Teatro. In its inaugural year, Restaurant Kevin Taylor was awarded the AAA Four Diamond and Mobil Travel Guide's Four Star rating and has continued this honor for three consecutive years. Restaurant Kevin Taylor continues to be recognized as one of the finest restaurants in Colorado. His latest creation, Nicois, was opened in 2001, offering a more casual approach to Taylor fans for dining and cuisine.

- 1880 Takes season position as Chef de Cuisine Restaurant for Casino A Boulogne-Sur-Mer.
- 1881 Chef de Cuisine for restaurant "Maire" in Paris. Monsieur Paillard is the proprietor.
- 1883 He is engaged as Chef de Cuisine at the Grand Hotel in Monte-Carlo by Cesar Ritz who is the director and Madame Jungbiut the owner. It is here that the beginning of a long collaboration between Cesar Ritz and Auguste Escoffier occurs. They split their time at the Grand Hotel in the winters and the Grand National de Lucerne in the summers until 1888
- 1888 Cesar Ritz quits the Grand Hotel in Monte Carlo and the Grand National which separated him from Escoffier. Auguste Escoffier continued the two season positions.
- 1890 Cesar Ritz takes the direction of the "Savoy" in London which was a very prestigious establishment and Auguste Escoffier takes the direction of the "Cuisine". The Savoy becomes the rendez-vous of the elite international - the jet-set of era. The Duke of New Orleans who had been exiled had his private apartments there. The cantratrice Nellie Melba makes it her home. For seven years Auguste Escoffier served the rich of the world and created many classic dishes still honored today such as: Les Filet de Sole Coquelin; Le Homard aux Feux Eternel; La Volaille a la Derby; La Peche Melba; Les cuisses de Nymphé a L'auore and Les Supreme de Volaille Jeannette.
- 1897 Cesar Ritz develops Le Societe Ritz Development. This causes difficulties with the owners of the Savoy. Auguste Escoffier and the other officials resign.
- 1898 June 5, 1898 the Ritz opens in Paris - Place Vendome. Auguste Escoffier organizes the installation of the cuisines and takes full direction. The Ritz is an immediate success.
- 1899 Return to London for the installation of the cuisines for the Carlton. It opens on July 1 and again Auguste Escoffier is in full charge. His celebrated clients follow him and again the Carlton is an immediate success. He stays with the Carlton until 1920.
- 1903 First Edition of the Guide Culinaire
- 1904 Auguste Escoffier organizes the Cuisine of the Compagne de Navigation Allemande "Hamburg America Lines".